

BANQUET MENU

£32.00 PER PERSON

Poppadum & Chutney

STARTERS

Chicken Tikka

Chicken breast marinated with Kashmiri chilli spiced yogurt.

Lamb Seekh Kebab

Minced lamb skewers flavoured with cheese, fresh mint & coriander roasted in clay oven

or

Dahi Puri Chaat (V)

Shells of pastry filled with potatoes and chickpeas topped with sauces and gram flour vermicelli.

Beetroot Tikki (V)

Delicious combination of beetroot, potatoes, carrot, cauliflower and Indian whole spices.

MAINS

Highway Chicken Curry

A Dhaba speciality- Chicken breast slowly simmered in onion and tomato gravy tempered with onion seeds

Lamb Roganjosh

Chunks of lamb cooked slowly in a refreshing gravy of onion and tomatoes finished with garam masala and fresh coriander.

Aloo Methi (V)

Baby potatoes tossed with fresh fenugreek, spices, onion and tomato.

Dal Tadka (V)

Yellow lentils tempered with cumin, red whole chilli, garlic, onions and tomatoes, finished with lemon juice and coriander.

(All dishes are served with plain rice and mix breads basket)

Raita

Strained yoghurt spiced with roasted cumin and chilli powder.

Kachumber Salad

Tangy Indian tossed salad of diced tomatoes, onion and cucumber finished with chat masala & lemon juice.

DESSERTS

Gulab Jamun with ice cream (V)

An exotic dumpling of cottage cheese and soaked in rose flavoured syrup.

**May contain allergens. Please inform one of our team of your specific allergy or dietary requirement when ordering.*

**10% service charge will be added to your bill.*